

Aipa Beskidzka

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **83**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.2 kg (67.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (26%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (6.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 50 g | 70 min | 12 % |
| Boil | Amarillo | 20 g | 30 min | 9.5 % |
| Boil | Cascade | 20 g | 30 min | 6 % |
| Aroma (end of boil) | Amarillo | 20 g | 10 min | 9.5 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 6 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |